

TECHNOLOGICAL

FIG. 1B

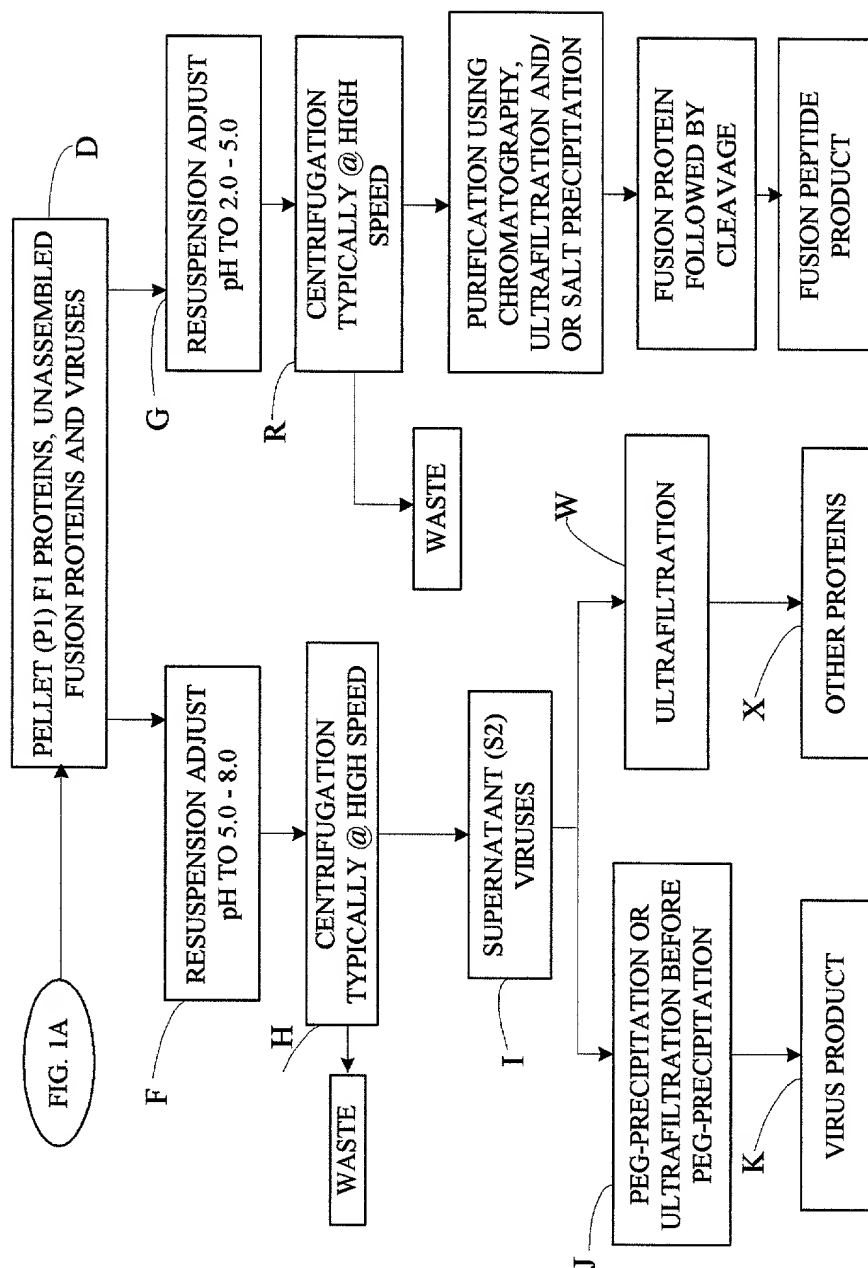


FIG. 2

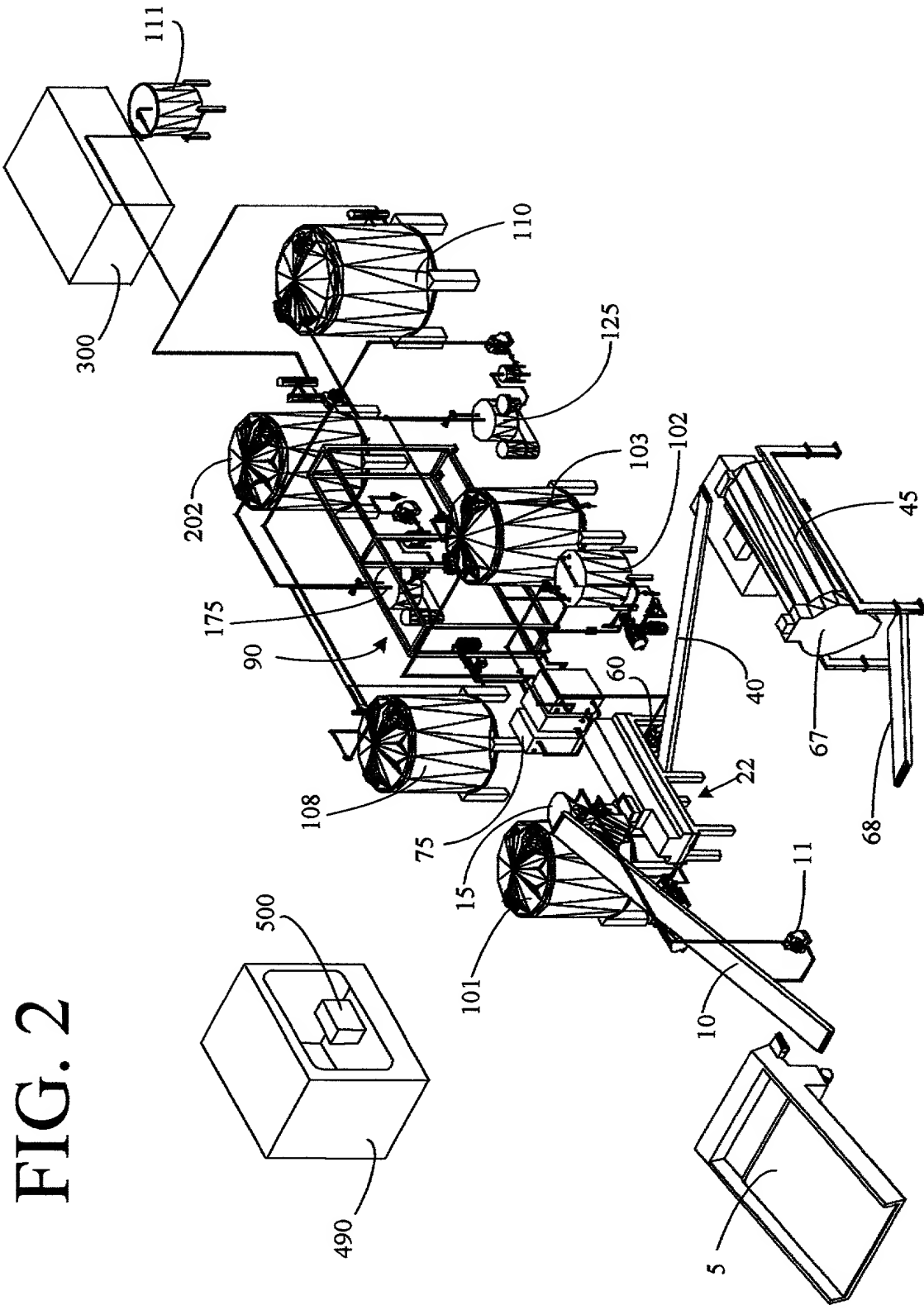


FIG. 3

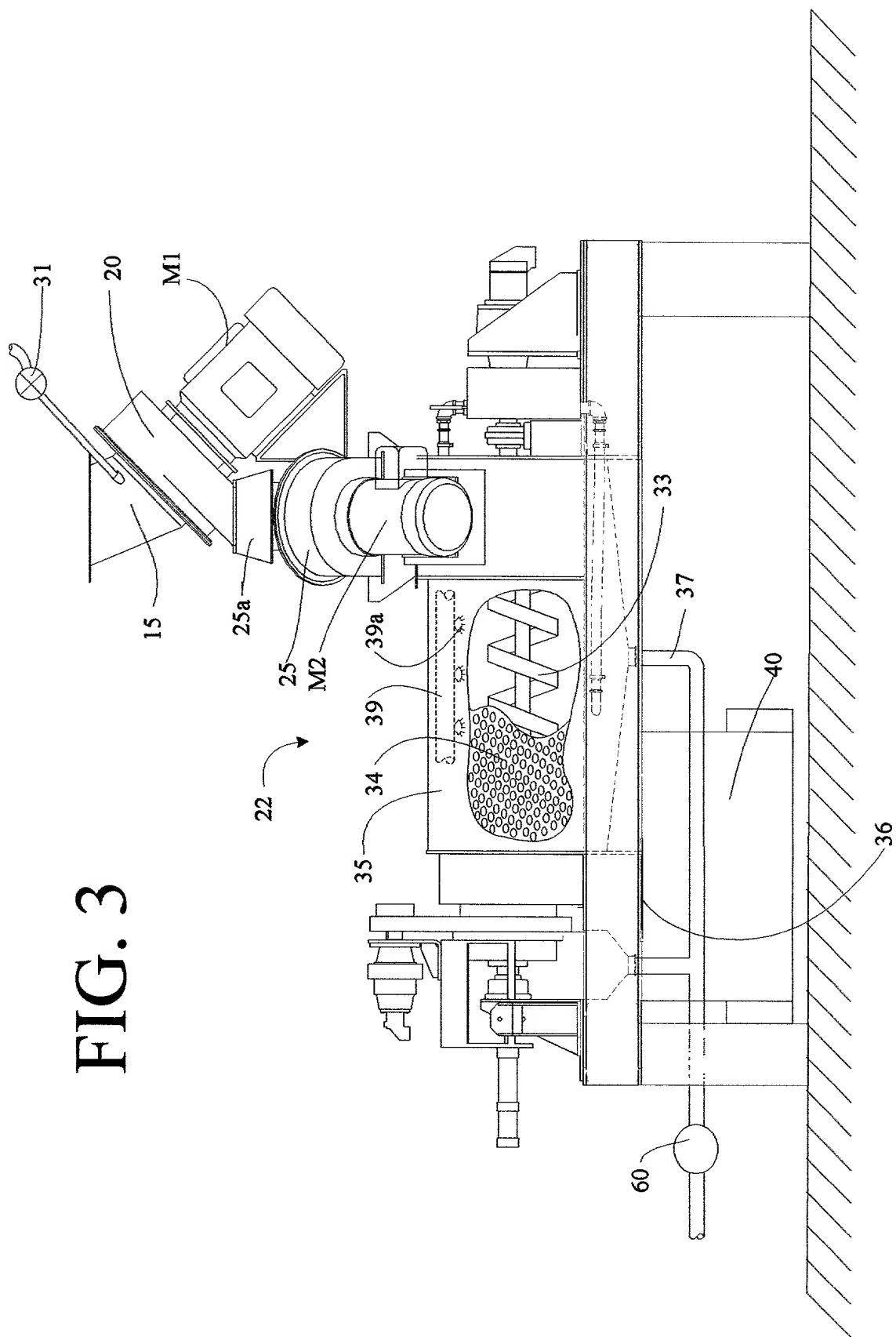


FIG. 4

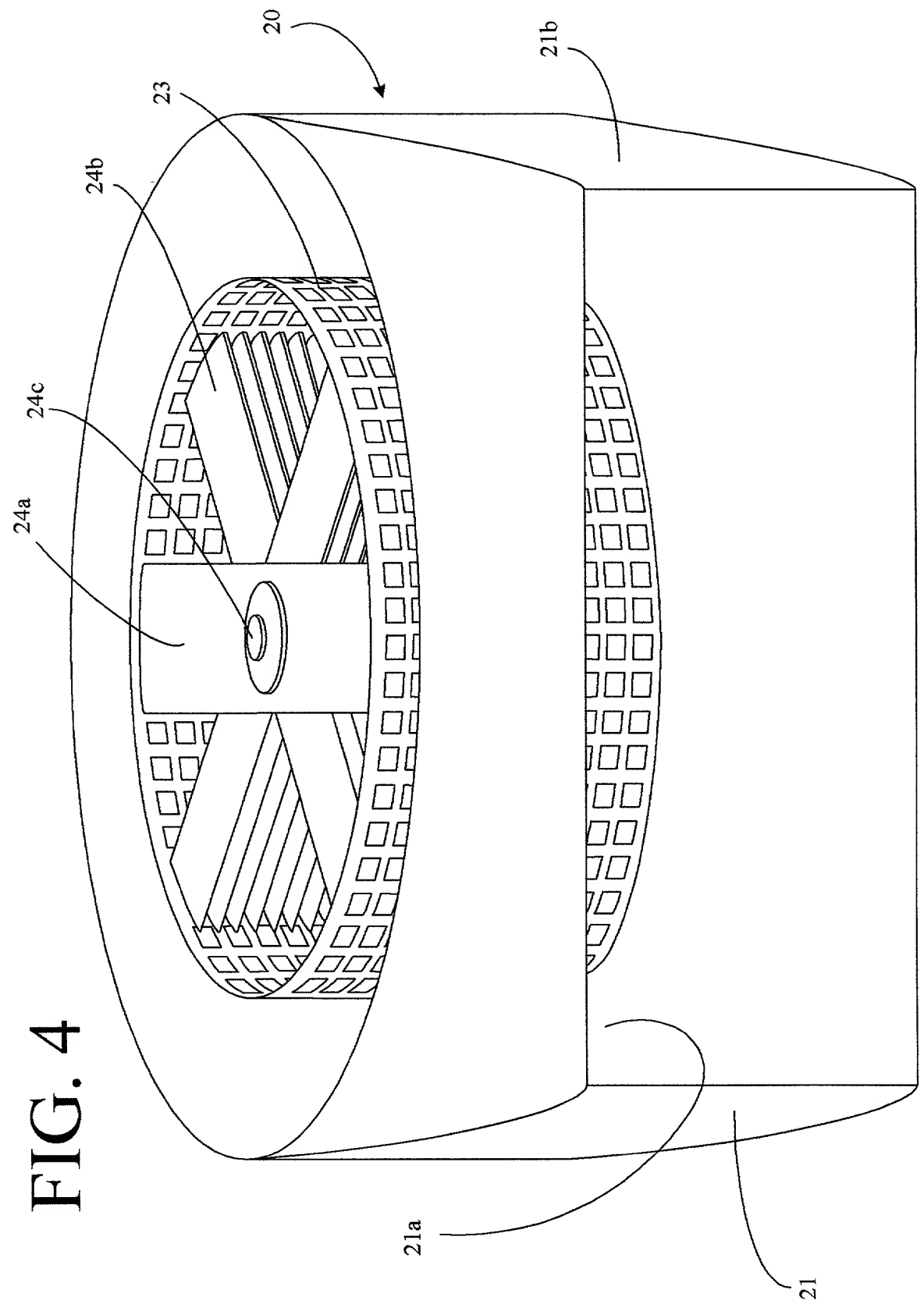


FIG. 5

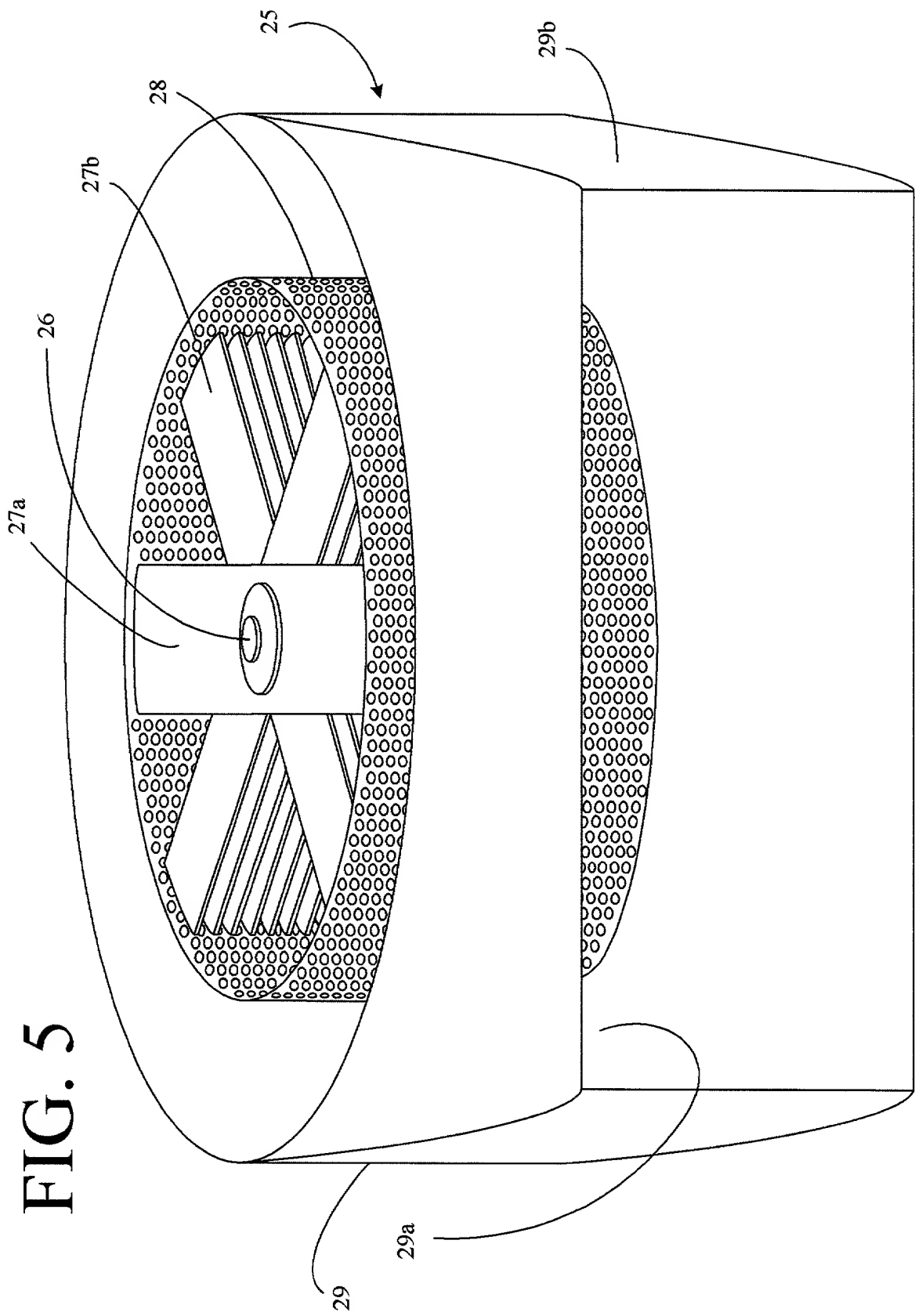


FIG. 6

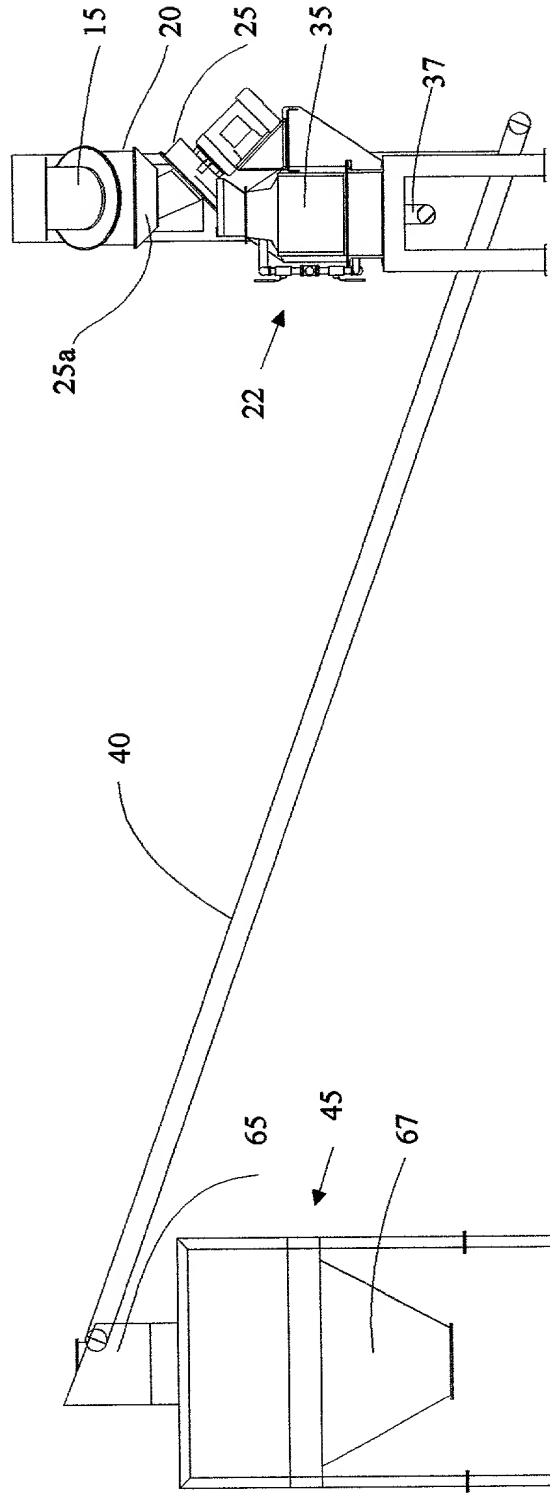


FIG. 7

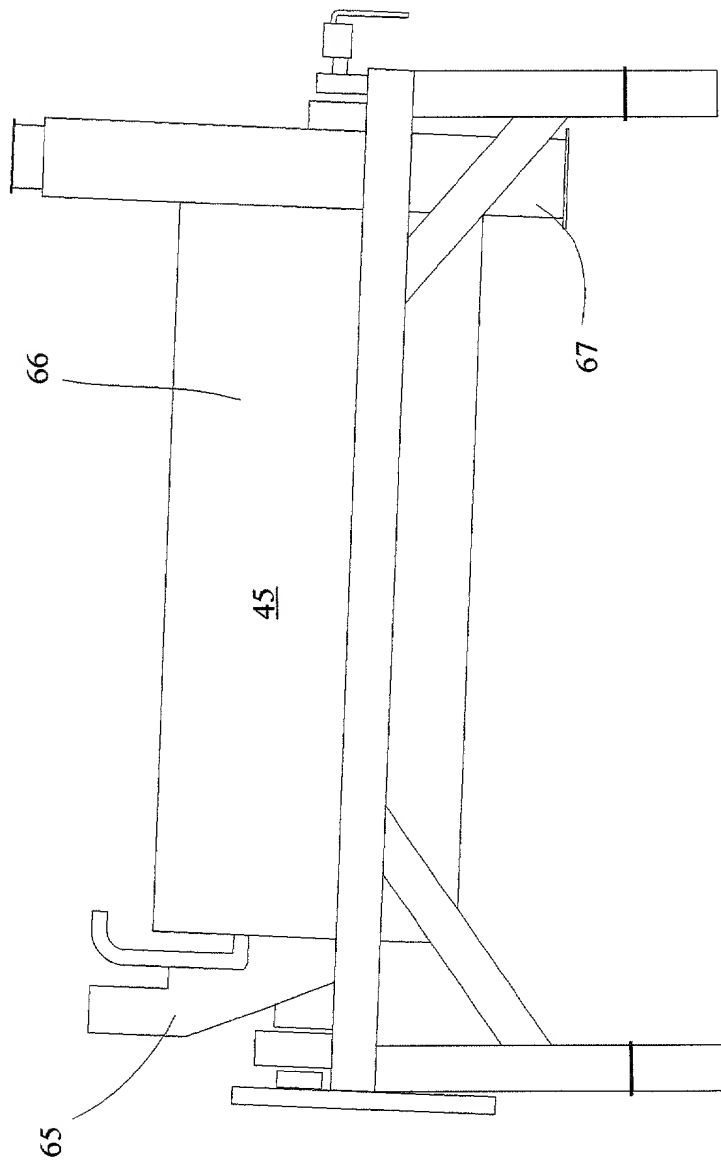


FIG. 8

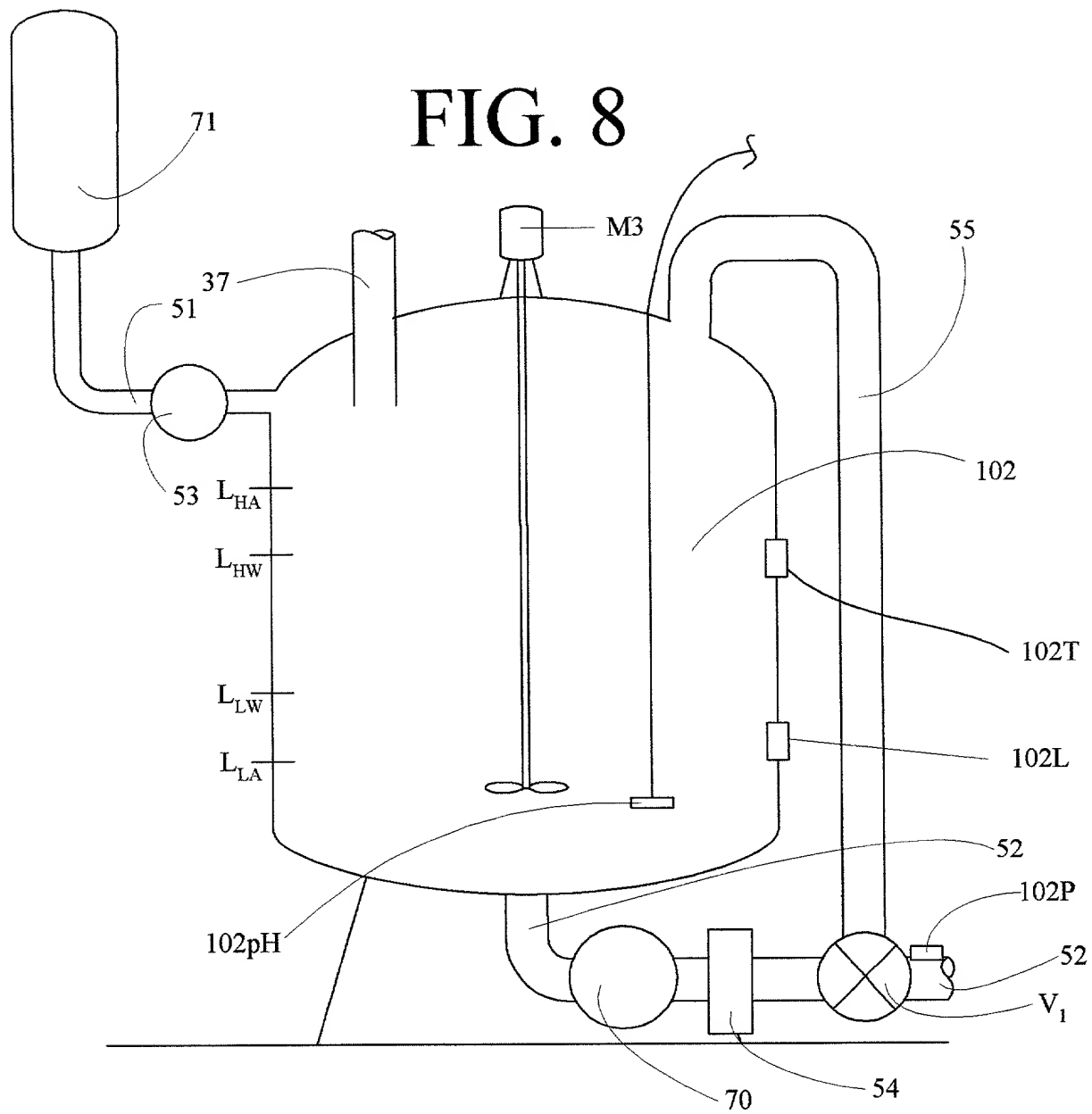


FIG. 8

FIG. 9

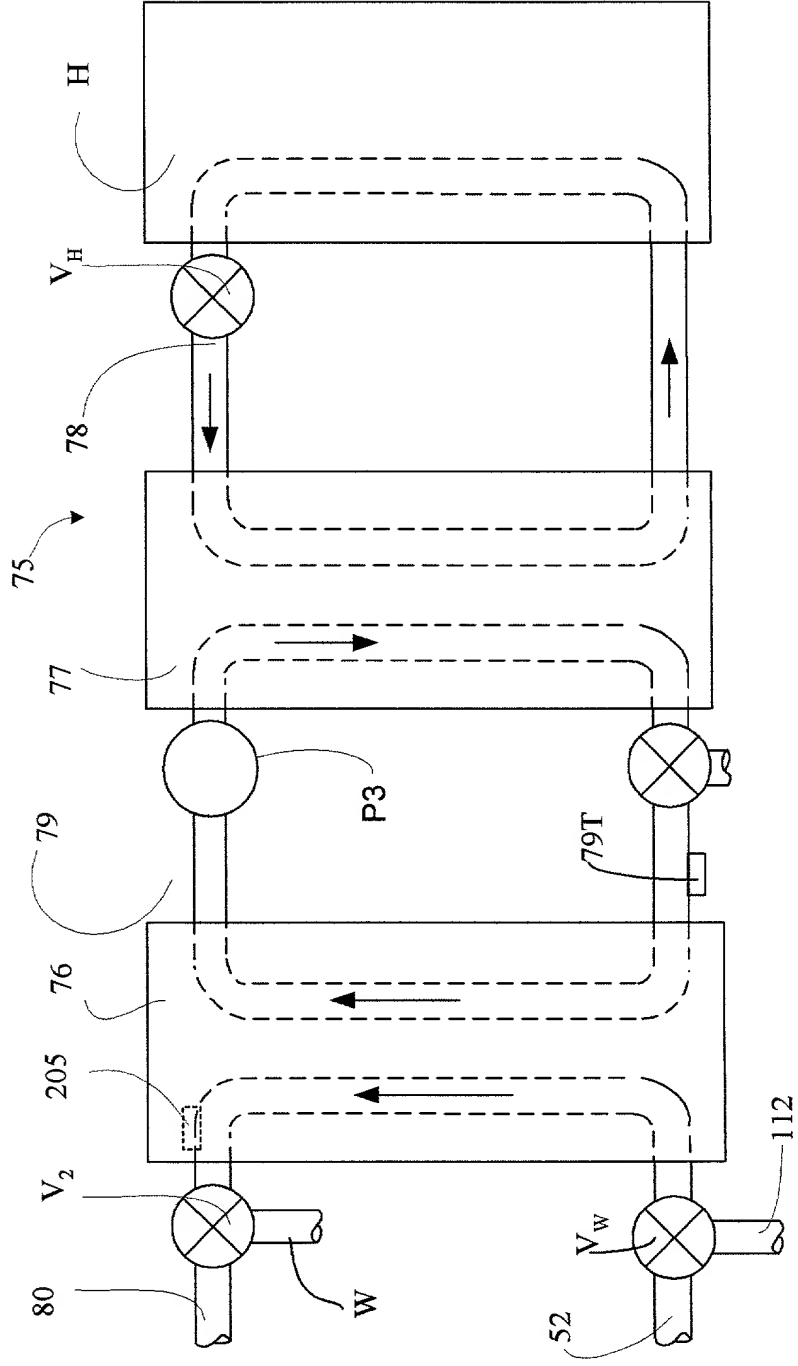


FIG. 10

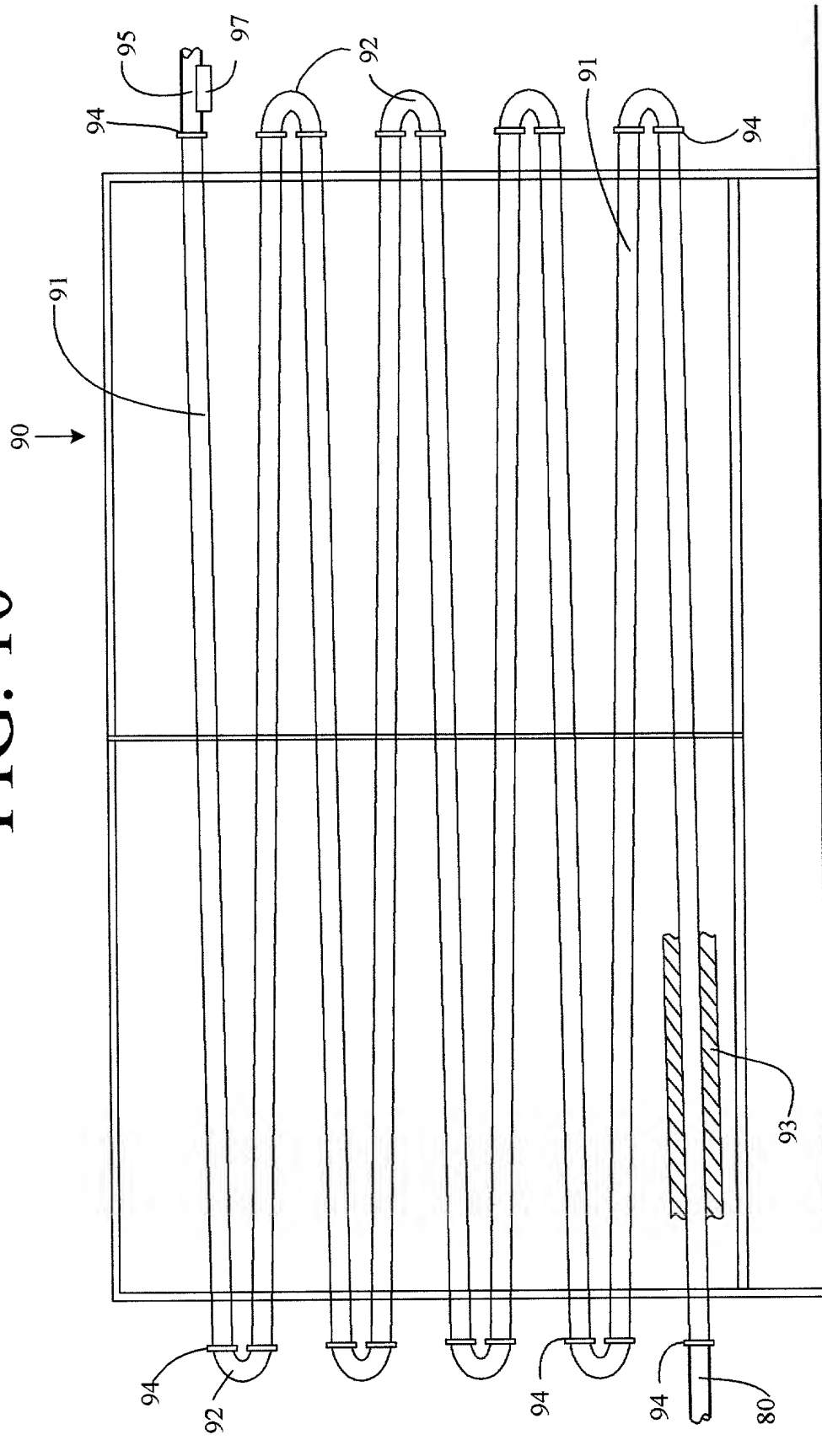


FIG. 11

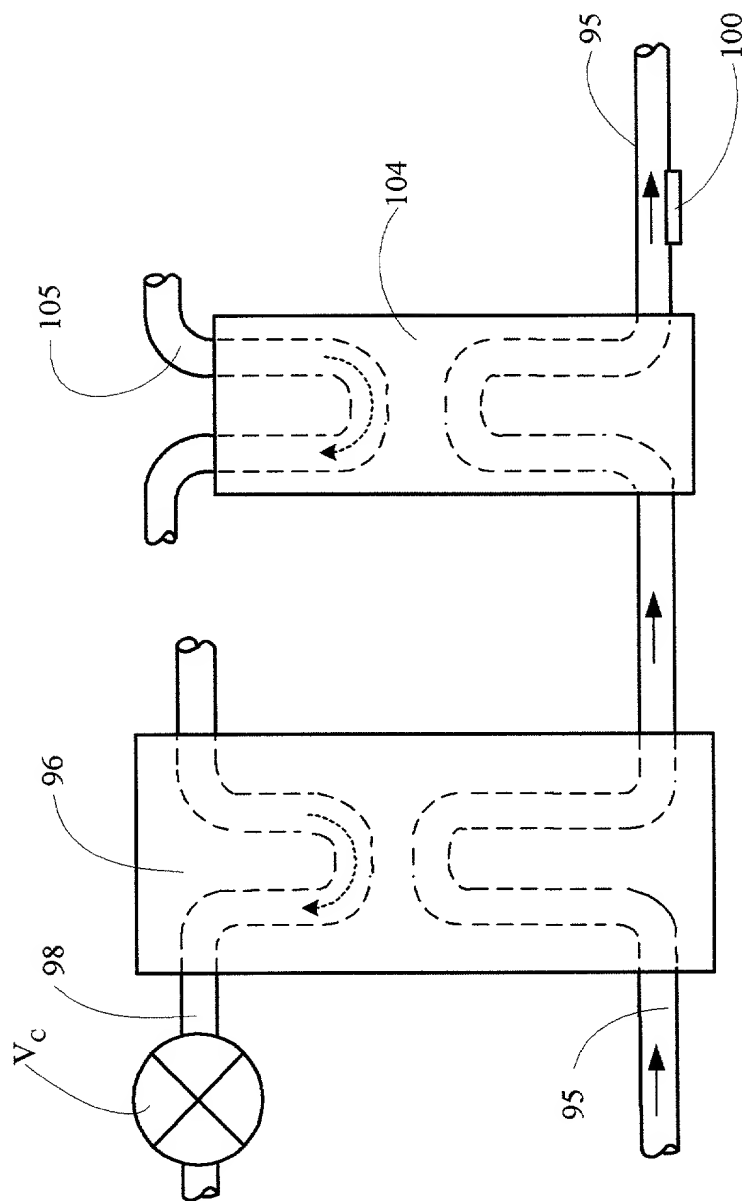


FIG. 12

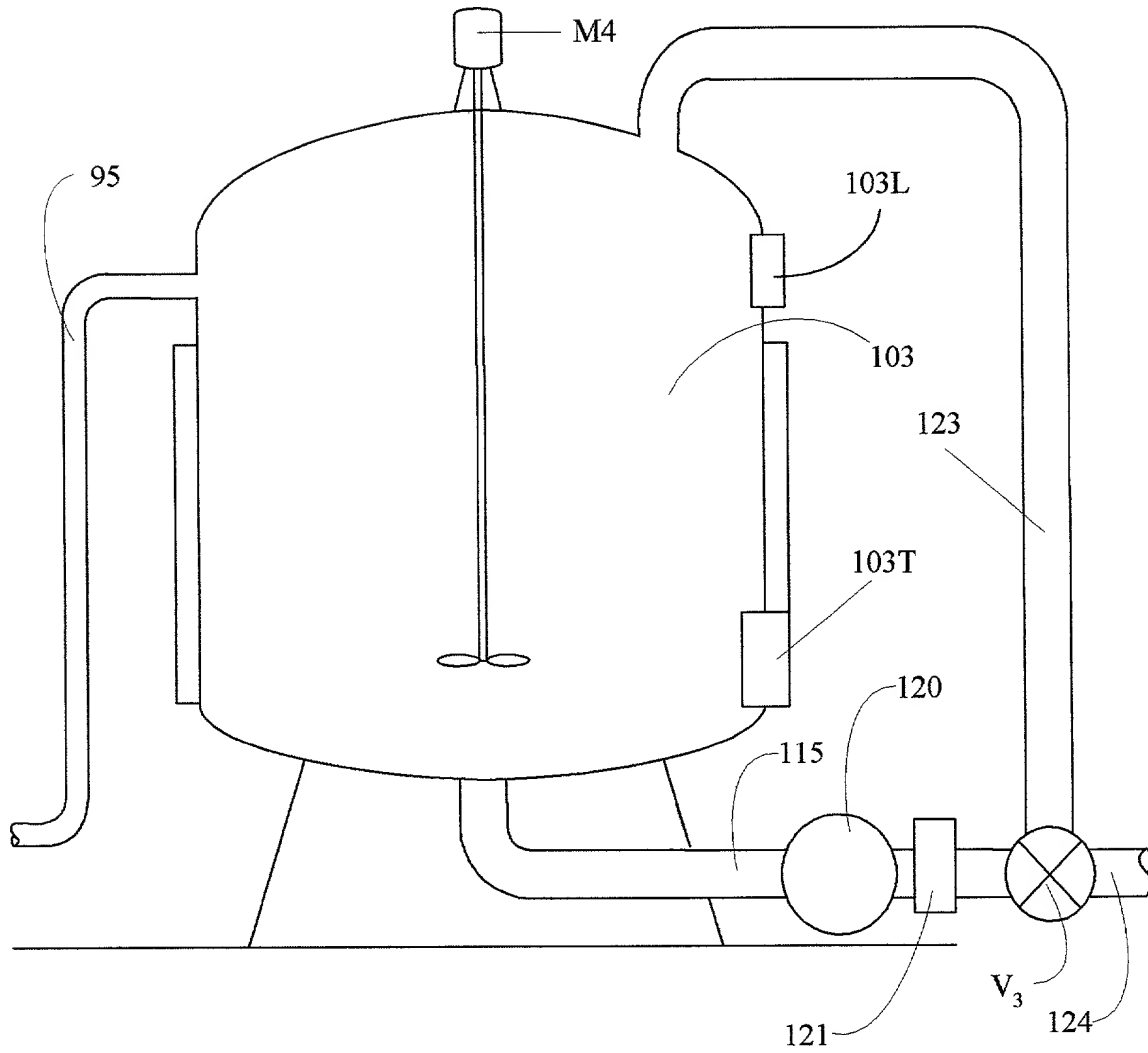


FIG. 12

FIG. 13

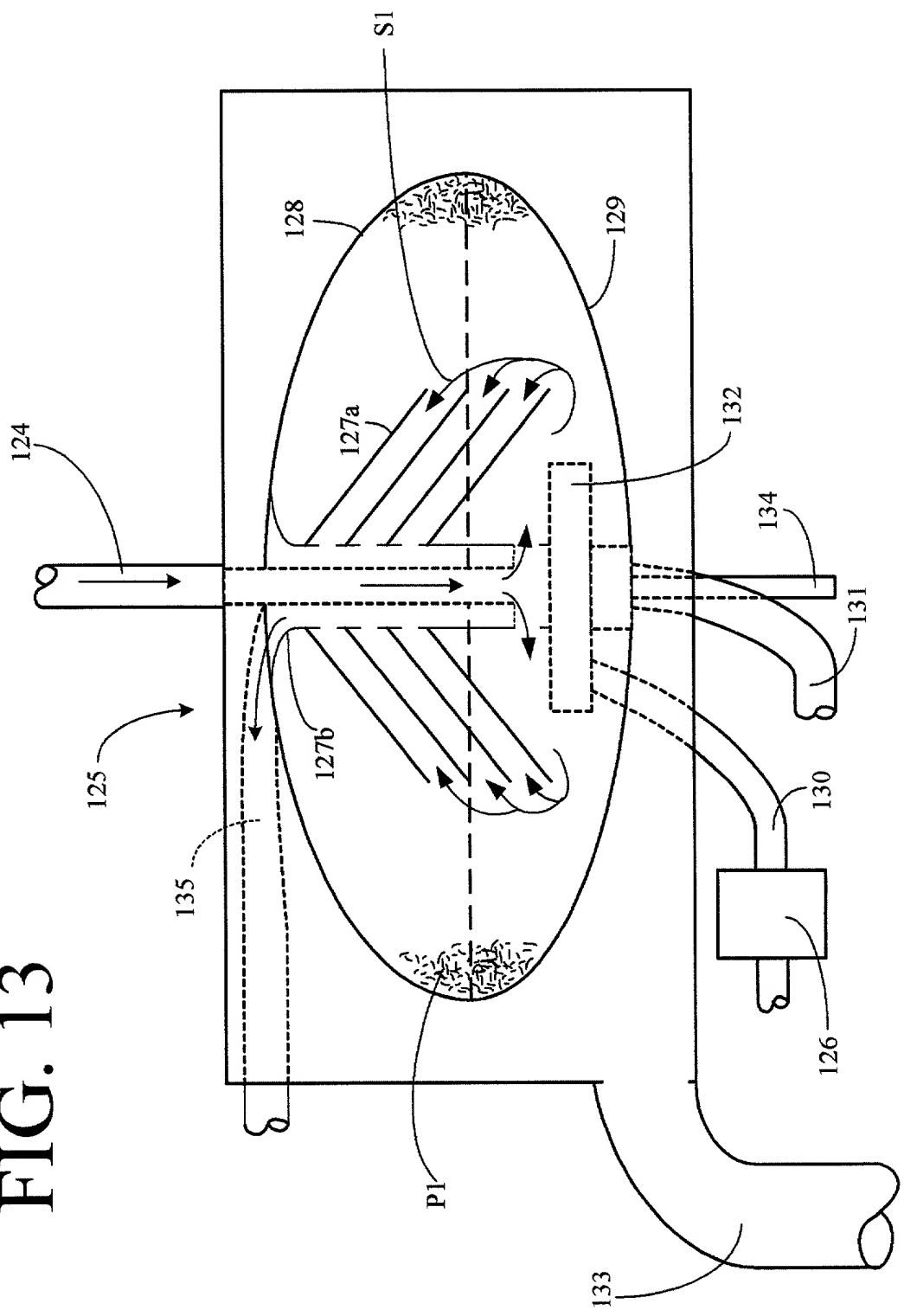


FIG. 14

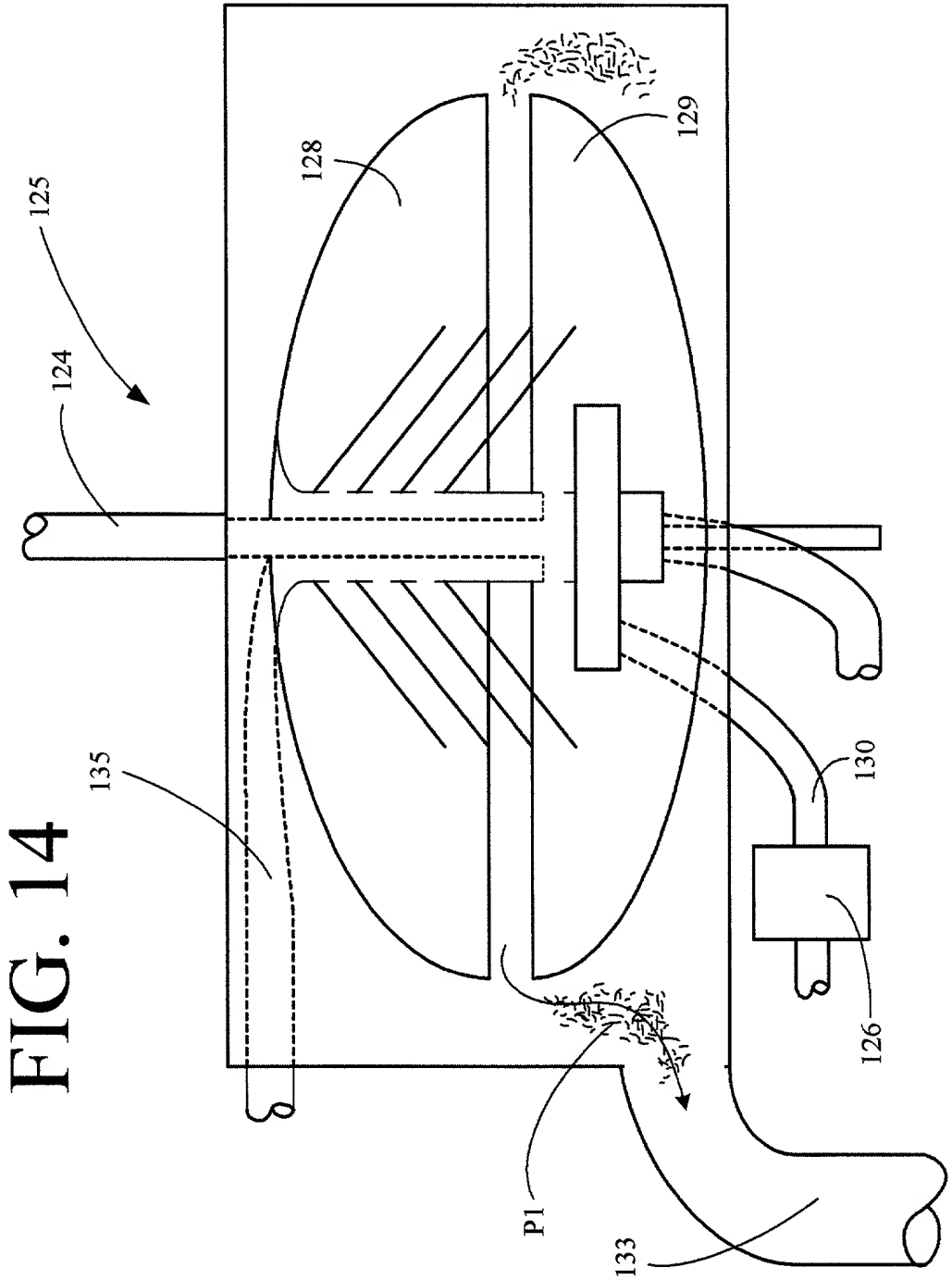


FIG. 15

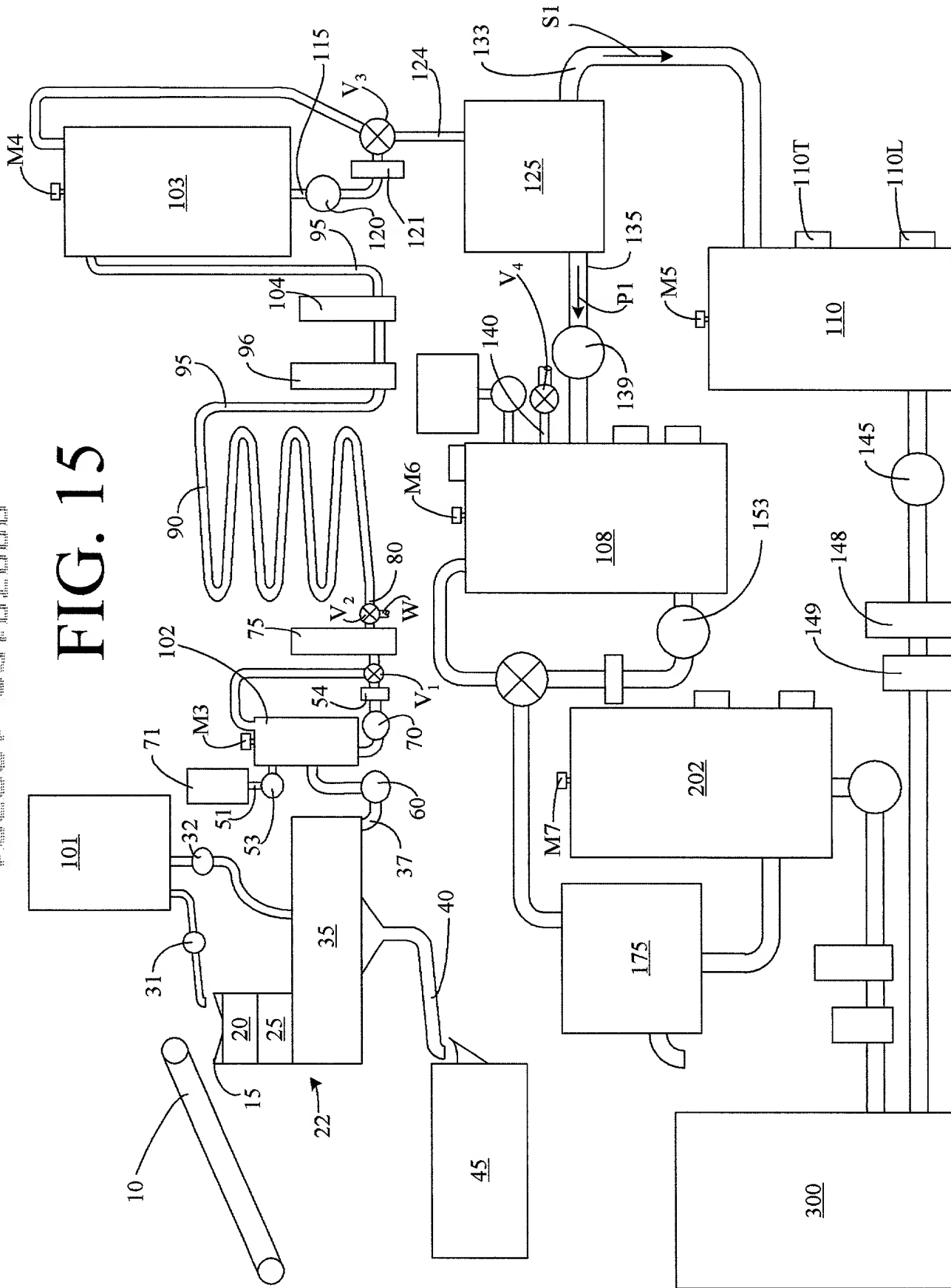


FIG. 16

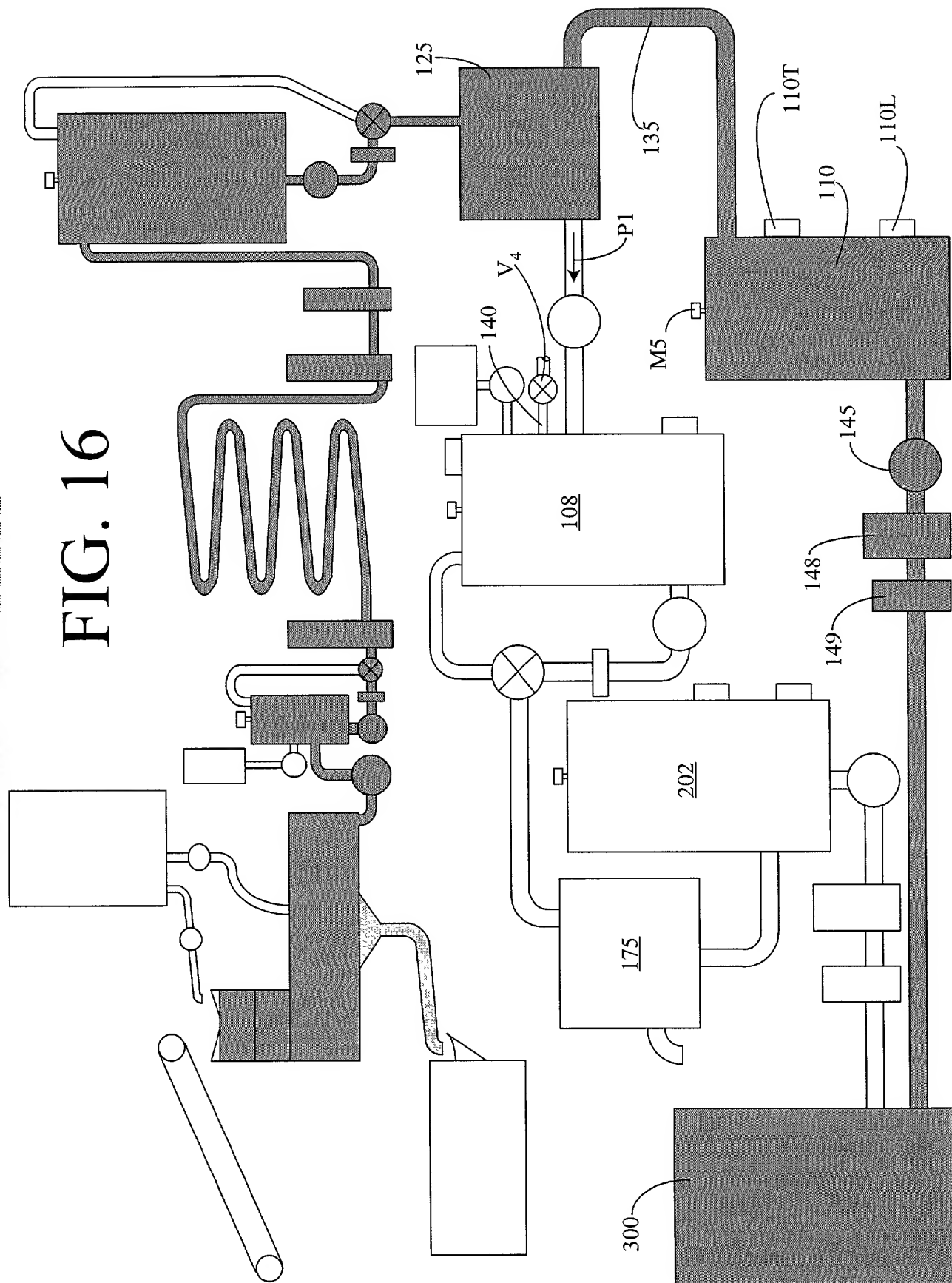


FIG. 17

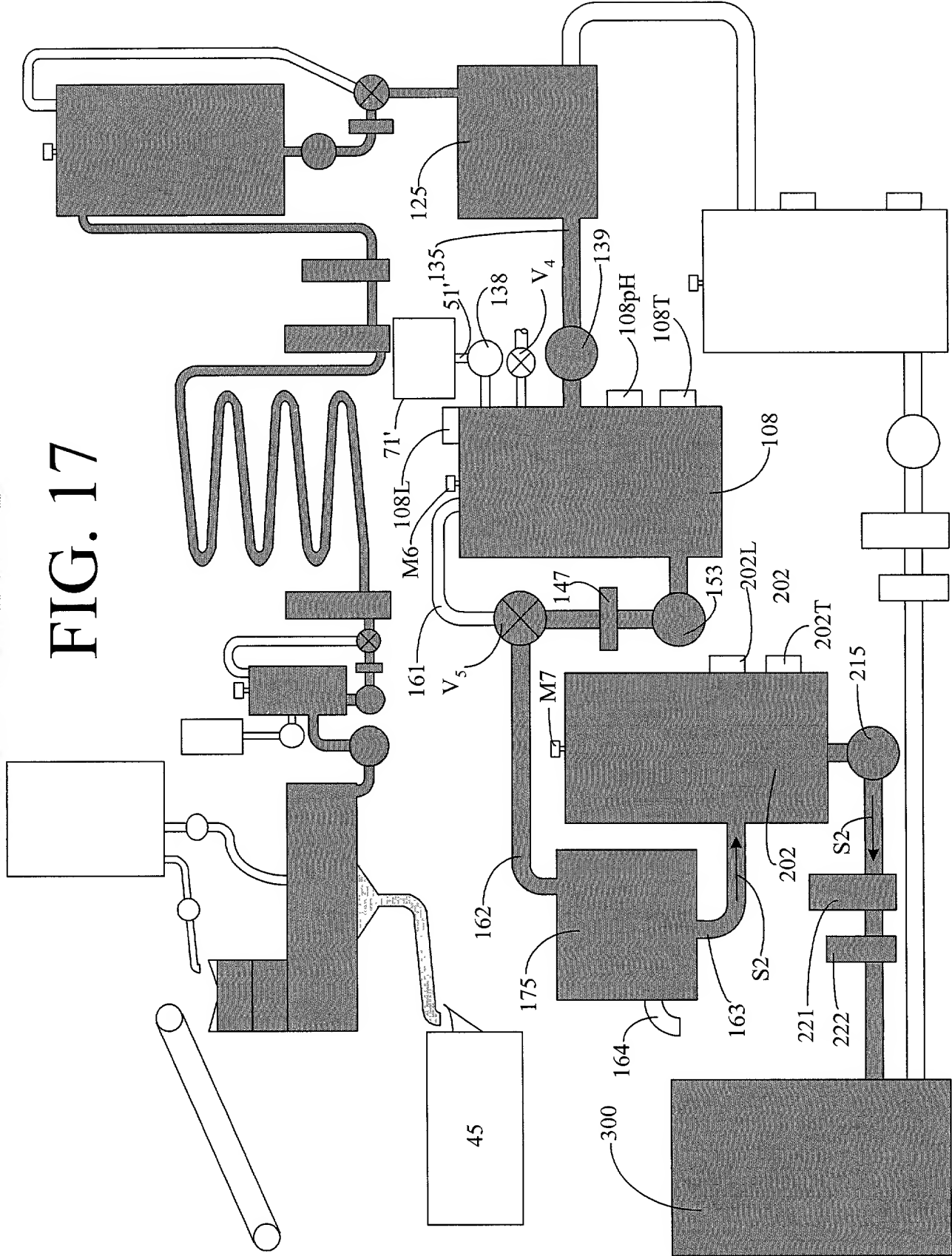
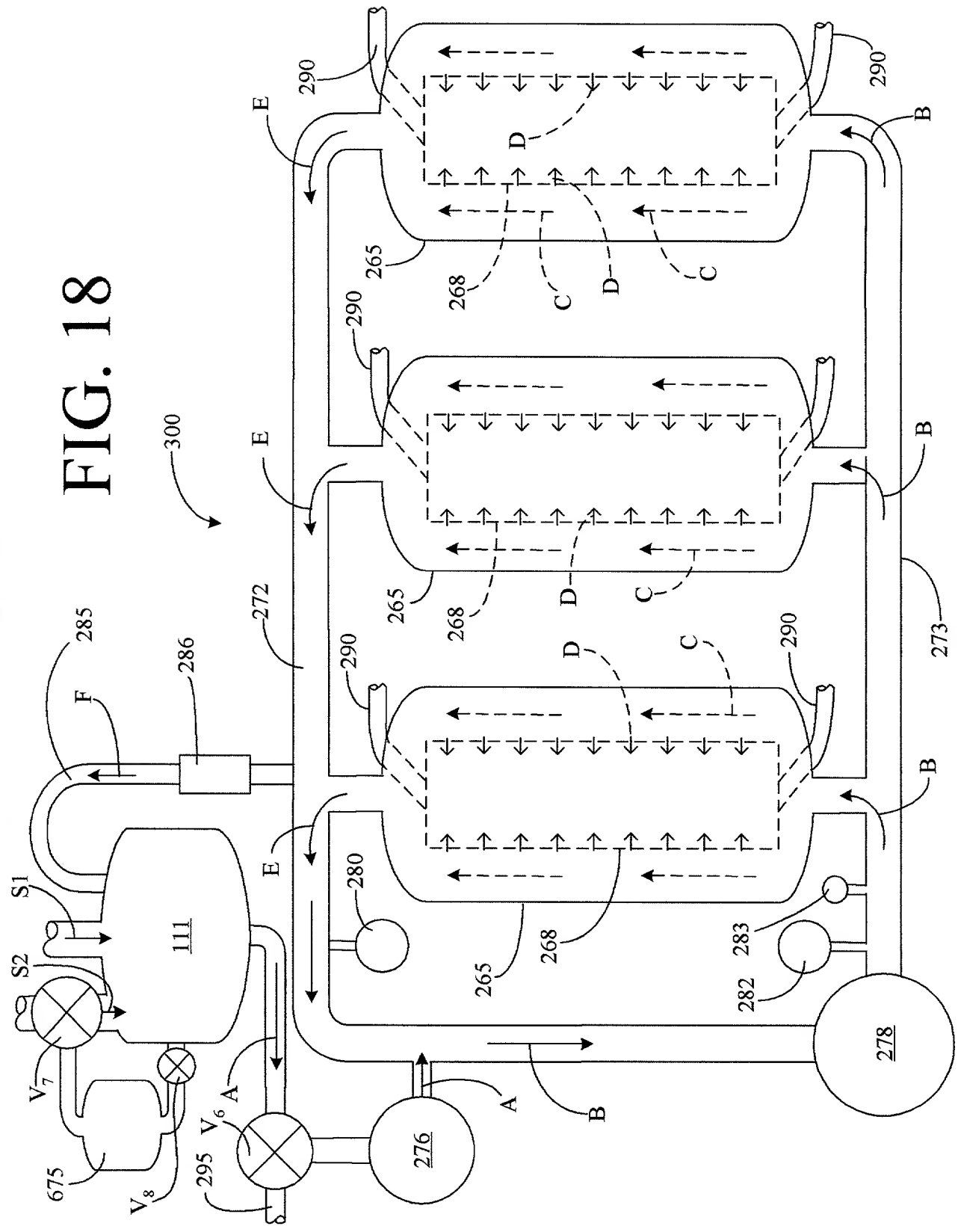
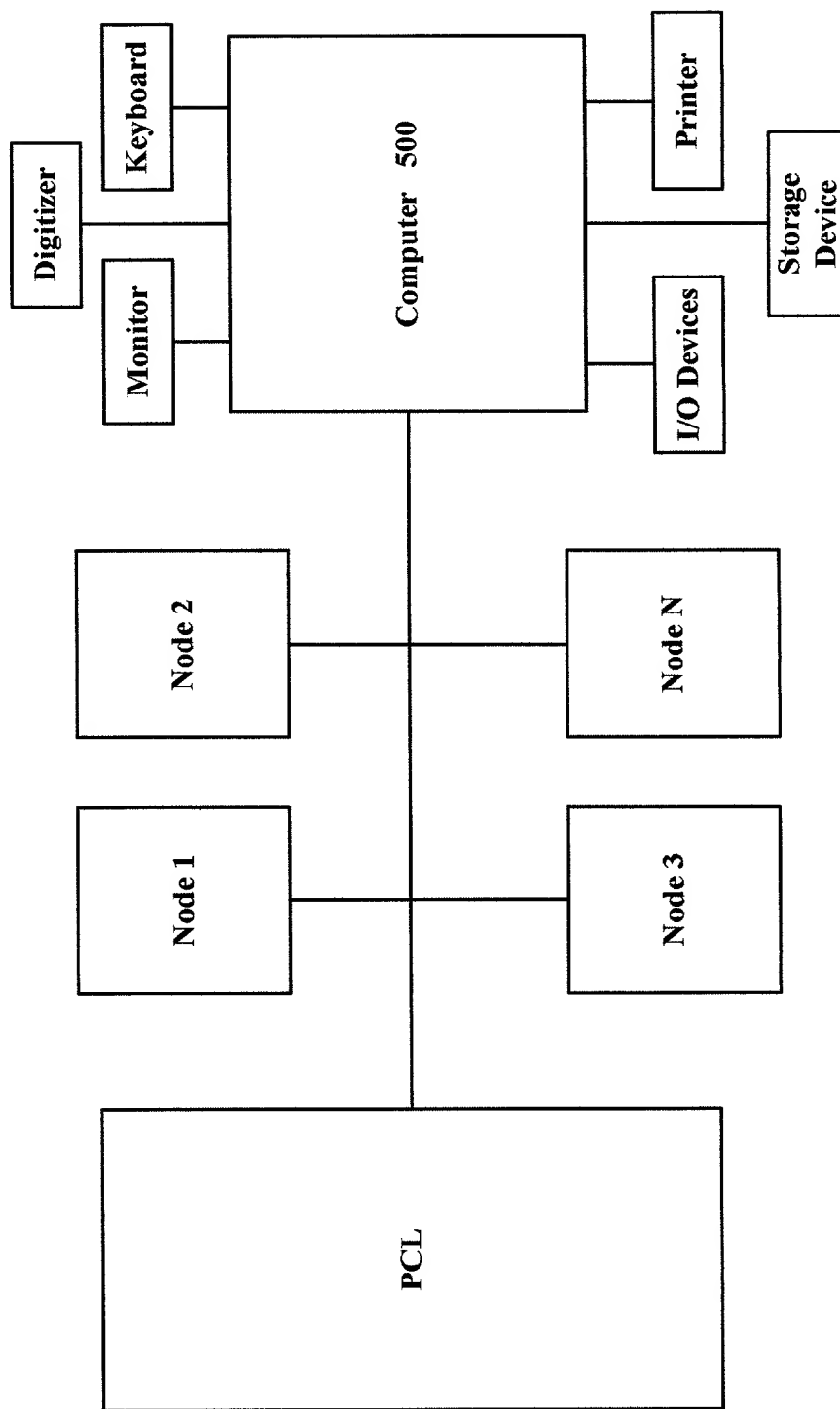


FIG. 18



TEE007-05704550

FIG. 19A



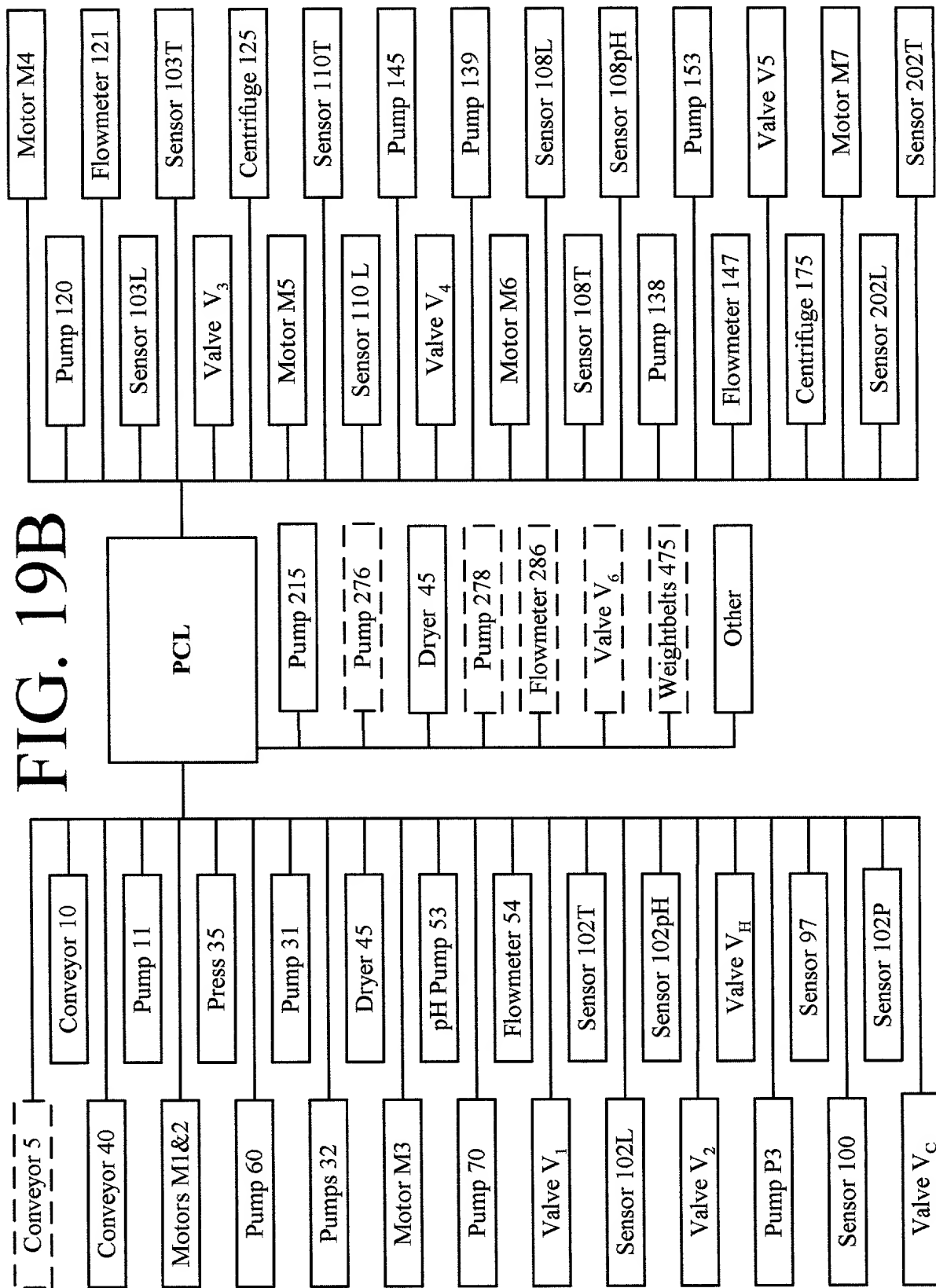


FIG. 20

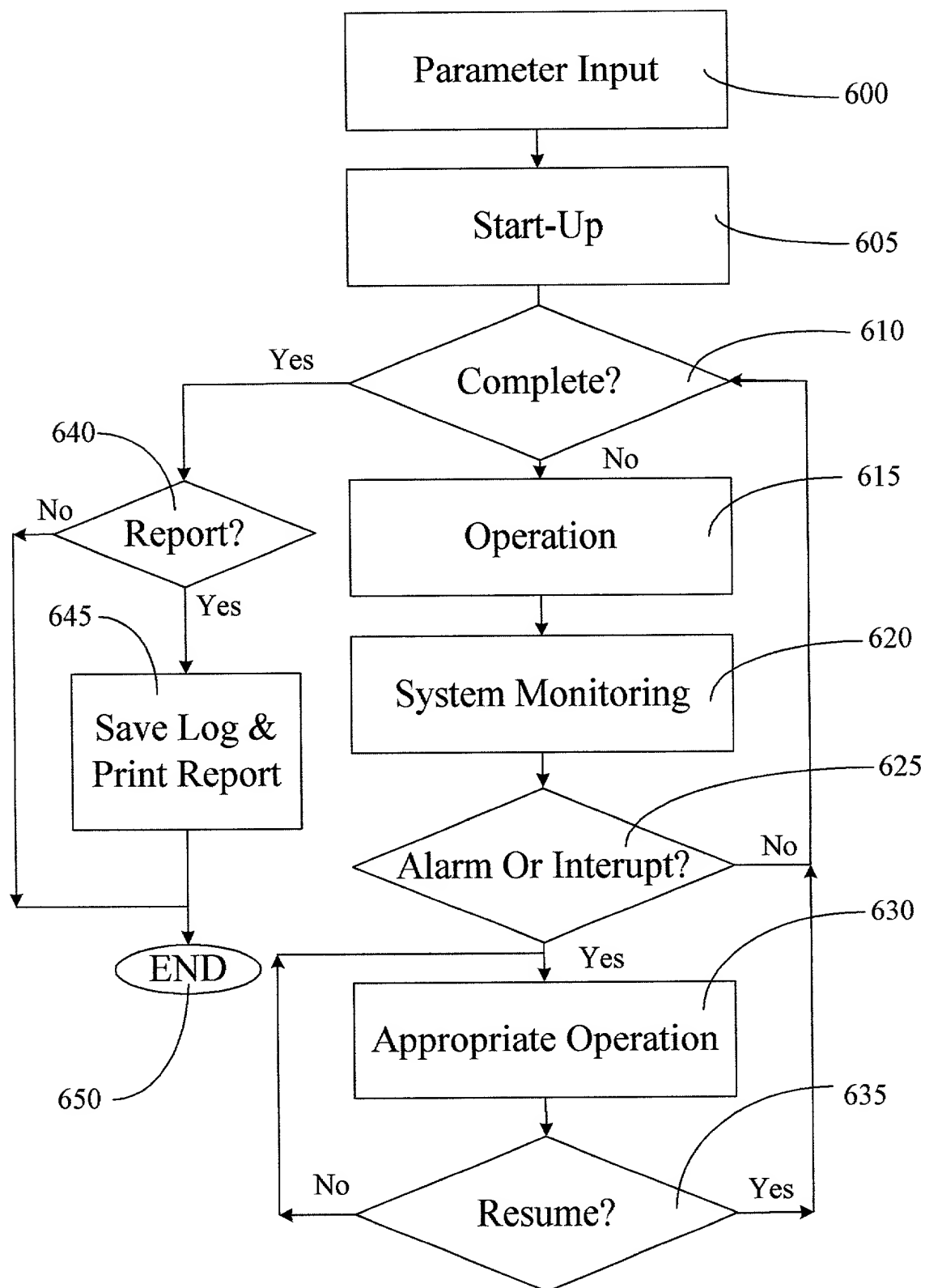


FIG. 20-09702660

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FIG. 21

Batch Configuration	
Batch Number: The format for the Batch number is XXXXXXXXXX ##	
RECIPE_FILE_RP	Mode
Recipe	<input type="radio"/> Auto
<input type="text"/>	<input type="radio"/> Semi-Auto
Modify Recipe	<input type="radio"/> Maintenance
New Recipe	<input type="radio"/> CIP
	Start
All Equipment Auto	View Recipe
End Maintenance Mode	Print Report
CIP Control	End Batch
Central Control Revision:	

FIG. 22

Recipe		Heat Treatment	Centrifuge 1	Centrifuge 2	Ultrafiltration
Sol Prep		GJ Extract	pH Adjustment		
Save	Save As	Delete	Exit		
Water Flow To Disintegrator		Text1	0 - 30 lpm		
Water Flow To Press		Text1	0 - 30 lpm		
Agitator 101 Speed		Text1	0 - 100 %		
Tank 101 Mix Time		Text1	0 - 4095 Sec		
Concentration of buffer		Text1	0 - 1000 grams/liter		
Grinder 1 Speed		Text1	0 - 100 %		
Ideal pH in Tank 102		Text1	0 - 1400 pH		
Agitator 102 Speed		Text1	0 - 100 %		
Pump 102 Flow Rate		Text1	0 - 303 lpm		
Temp. Setpoint for Hold Tube		Text1	0 - 202 C		
Max Hold Time		Text1	0 - 4095 Min		
Holding Tube Configuration		Hold Config A			
Agitator 103 Speed Output		Text1	0 - 100 %		
Agitator 110 Speed Output		Text1	0 - 100 %		
Green Juice Flow to Centrifuge 1		Text1	0 - 303 lpm		
Centrifuge 1 Shot Frequency		Text1	0 - 1500 Sec		
Recipe Type		S1			
Ideal pH in Tank 108		Text1	0 - 1400 pH		
Agitator 108 Speed Output		Text1	0 - 100 %		
Agitator 202 Speed Output		Text1	0 - 100 %		
Centrifuge 2 Shot Frequency		Text1	0 - 1500 Sec		
Tank 108 Initial Make-Up Water		Text1	0 - 4000 Liters		
Tank 108 Fill Water % of GJ		Text1	0 - 100 %		
Green Juice Flow to Centrifuge 2		Text1	0 - 303 lpm		

FIG. 24

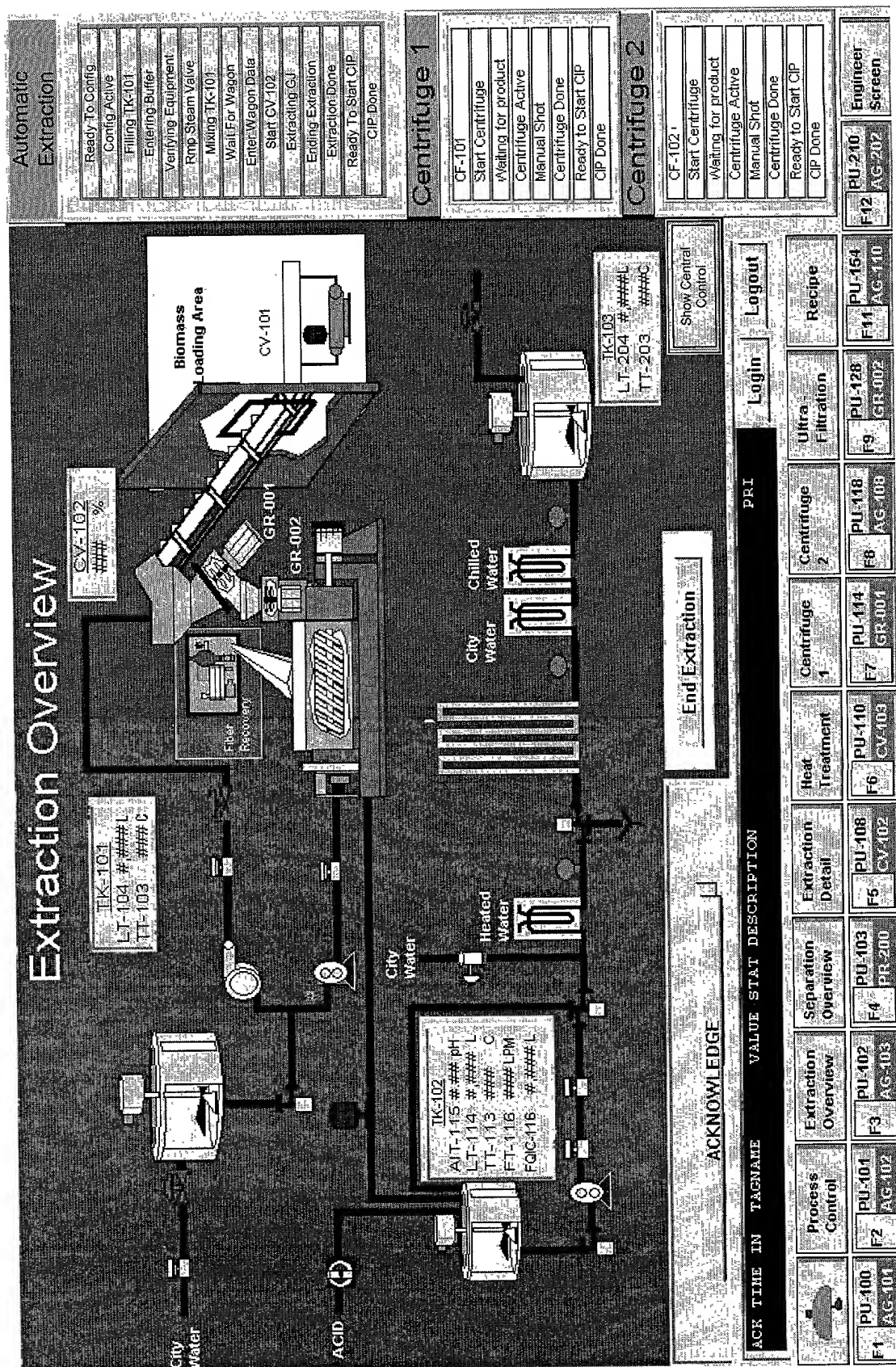
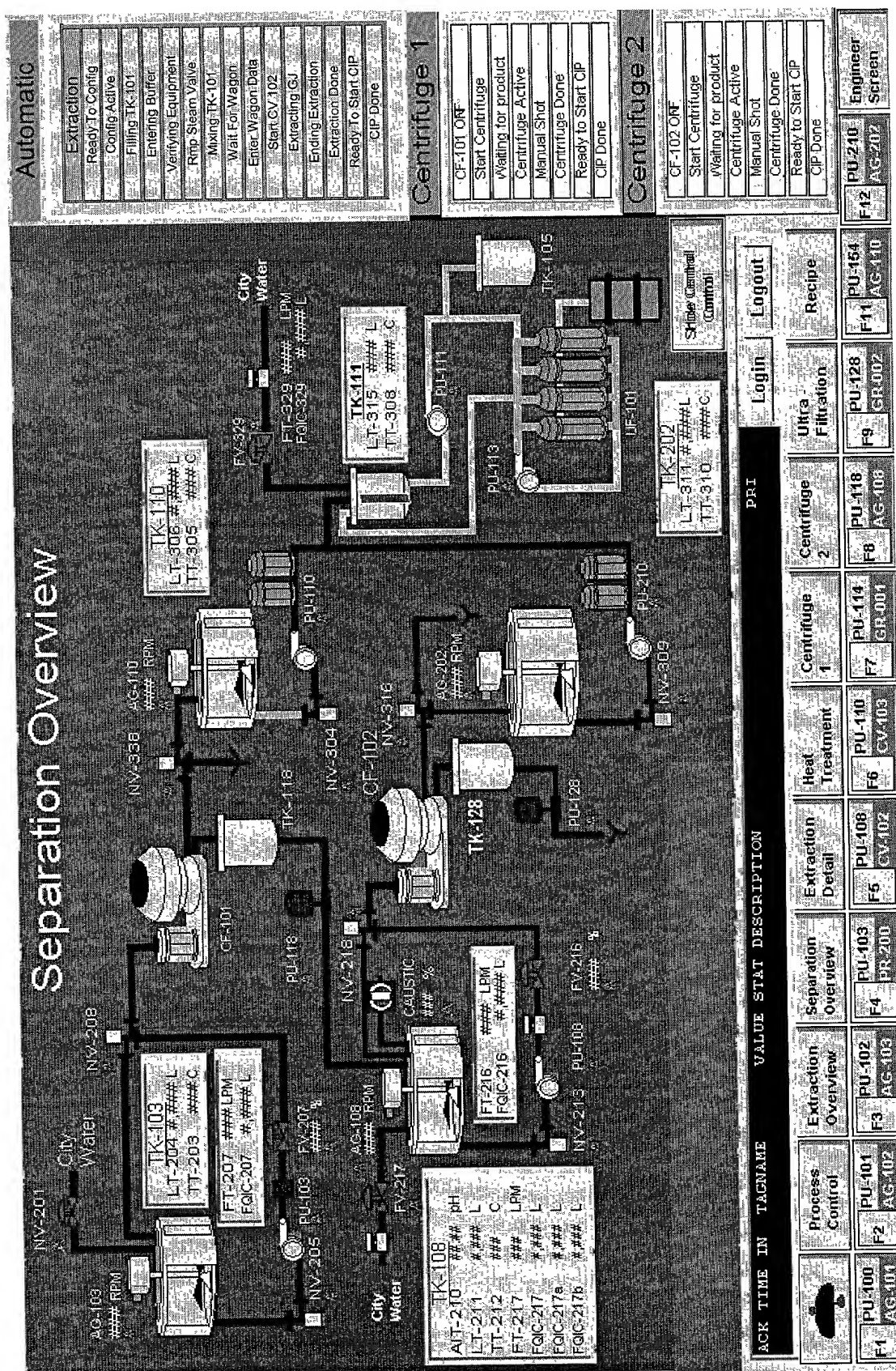


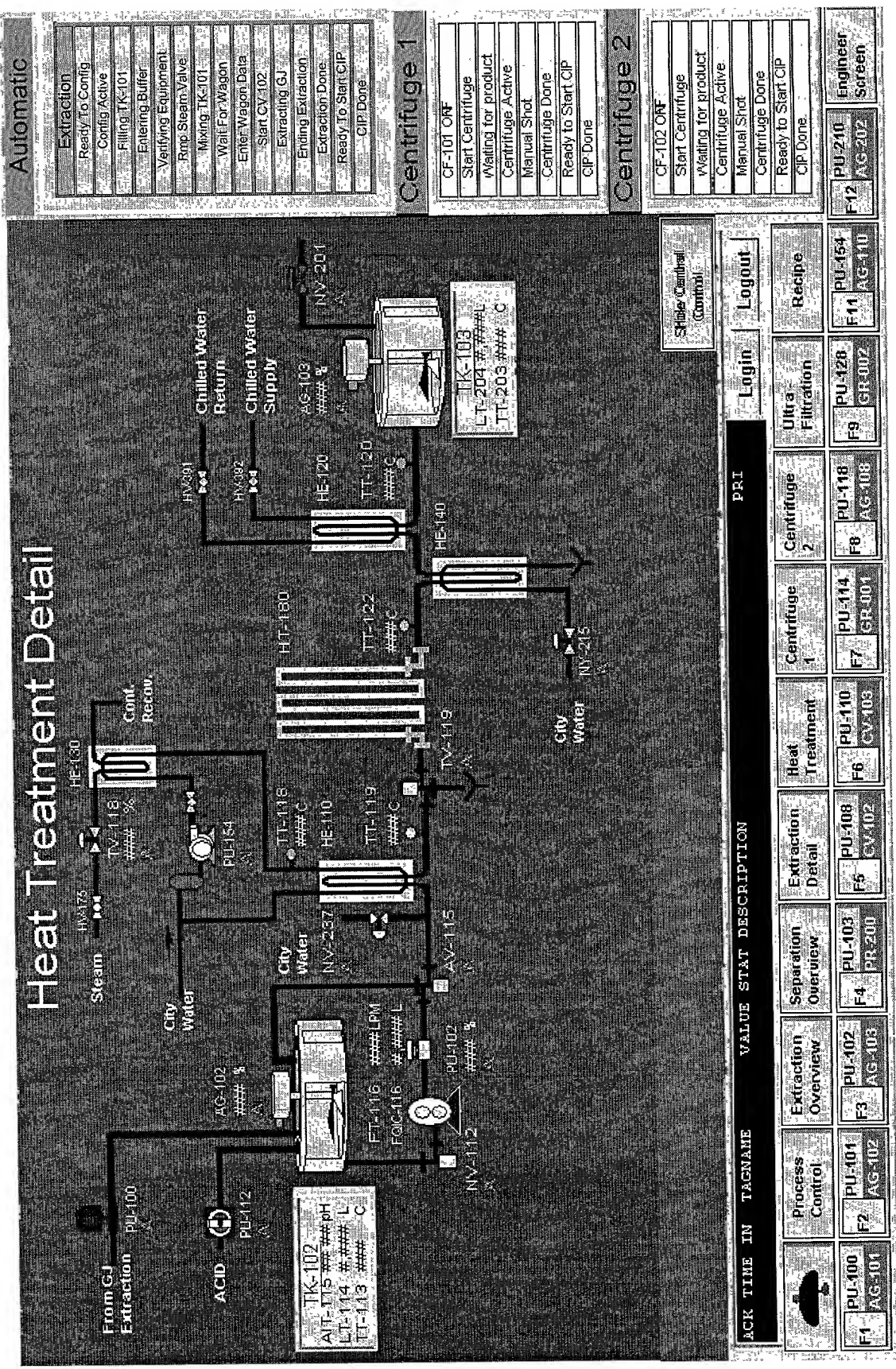
FIG. 25



[illegible]

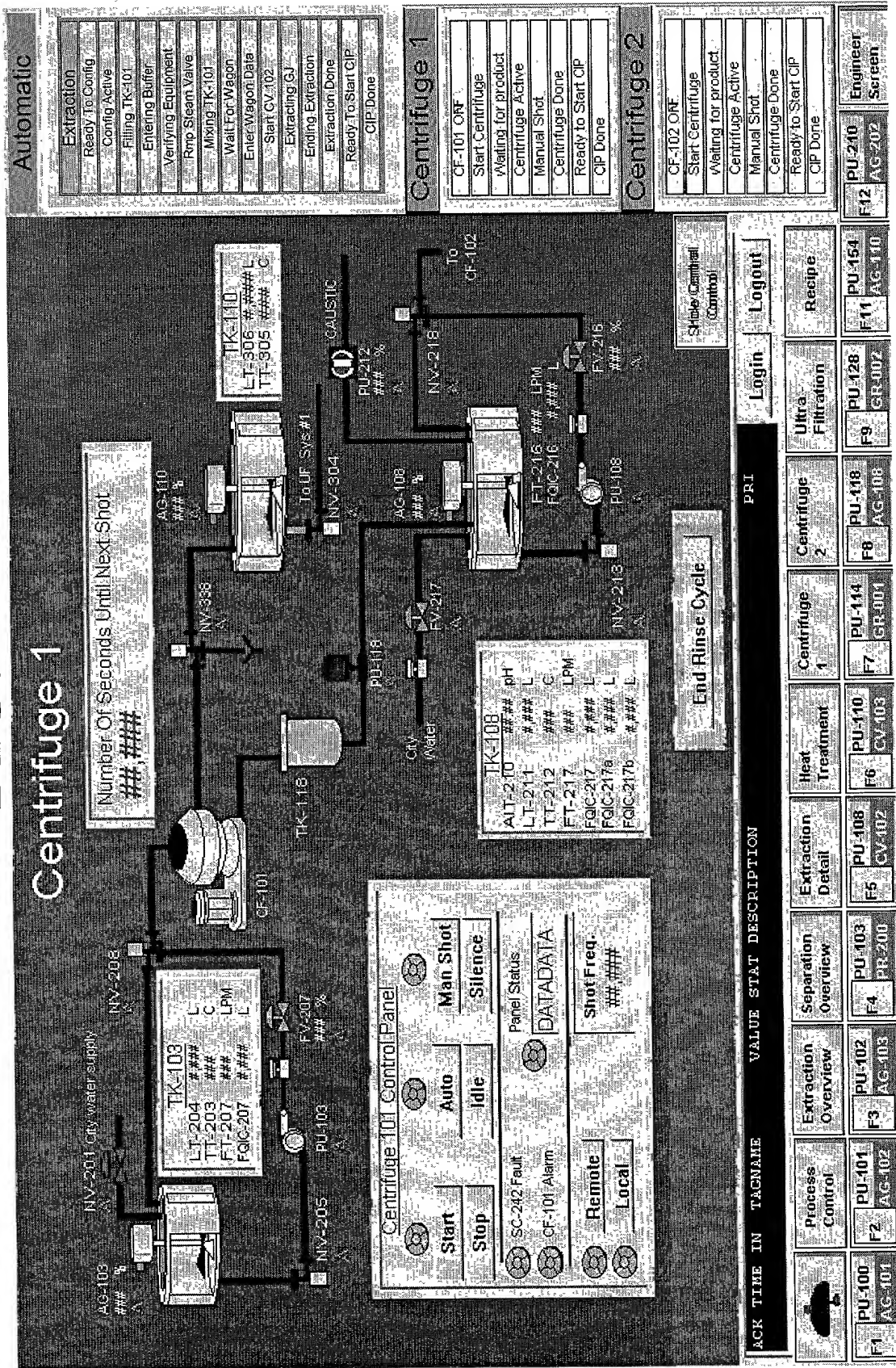
FOE001" DST02560

FIG. 27



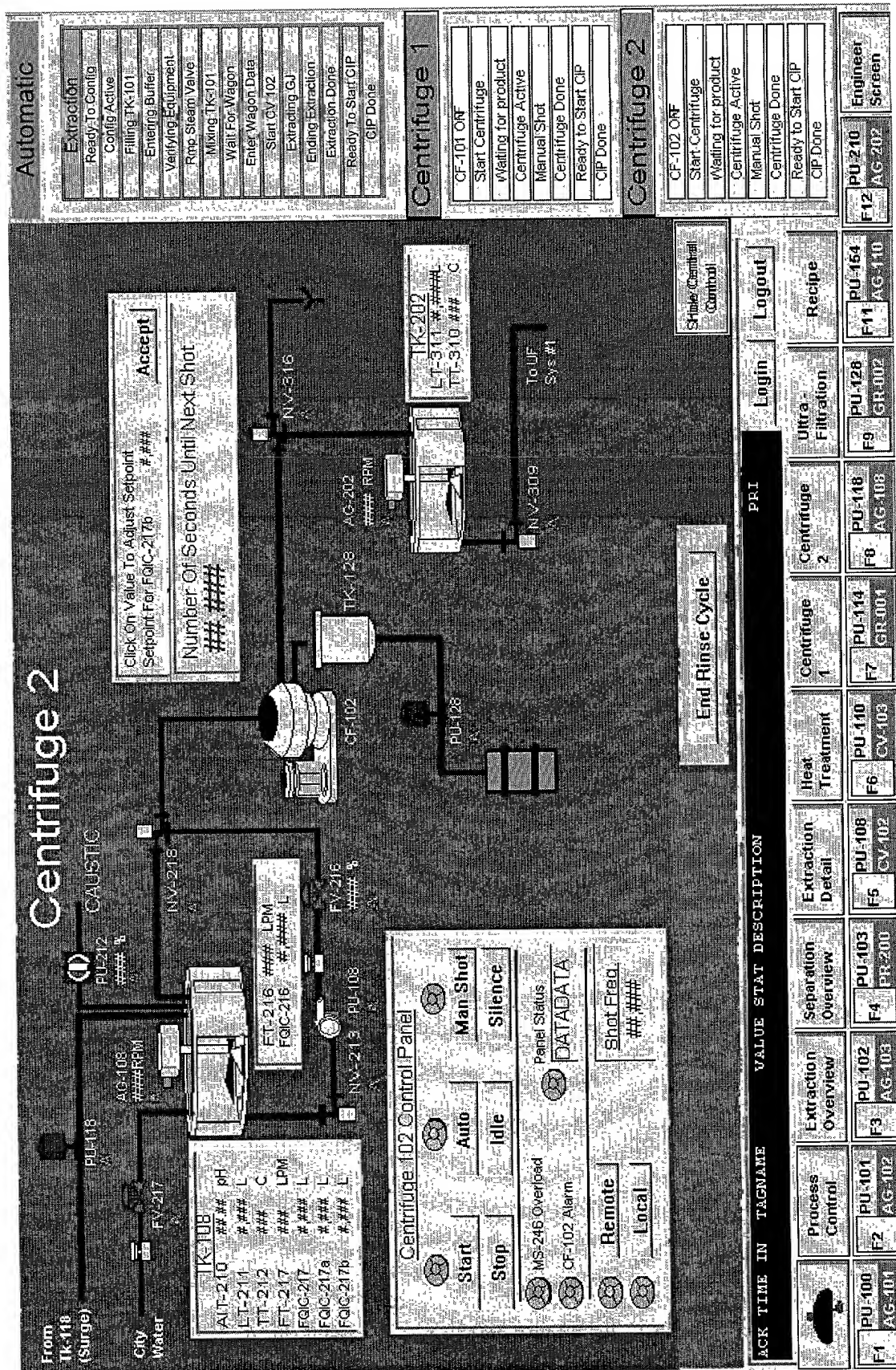
TEECOT-05102660

FIG. 28



FOEOT-05T04660

FIG. 29



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FIG. 30

Ultrafiltration System

